

**COMMERCIAL BUSINESS  
BUILDING AND FIRE SAFETY CHECKLIST**

**Food Services**

Note: Questions regarding these requirements may be directed to:

Jared Johnson, Building Official (435) 734-6618 or  
Jim Buchanan, Fire Marshal (435) 723-4071

☒ = O.K.    X = Not Needed    Blank = Needs Correction To Comply

<input type="checkbox"/>	1) Has application been made to the Bear River Health Department for required permits?
<input type="checkbox"/>	2) Do lights in food preparation and storage areas have covers to contain broken glass?
<input type="checkbox"/>	3) Do indirect waste drains have air-gaps to prevent cross contamination?
<input type="checkbox"/>	4) Is a hood and duct system in place over all appliances, which produce grease, heat or steam laden exhaust?
<input type="checkbox"/>	5) Are the filters and duct free of grease accumulation?
<input type="checkbox"/>	6) Do grease ducts have a sheetrock or other fire barrier around them?
<input type="checkbox"/>	7) Is the hood and duct system fitted with an automatic fire extinguisher system?
<input type="checkbox"/>	8) Does the automatic fire extinguisher system have a current six-month certification tag?
<input type="checkbox"/>	9) Does the automatic hood fire extinguisher system have a remote pull station?
<input type="checkbox"/>	10) Is there a size 40:B,C special fire extinguisher in the kitchen area?